

## Niel Joubert Merlot 2004

2007 Swiss International Air Lines Wine Awards â€” Seal of Approval  
Veritas 2006 - Silver

Courtesy of Dave Hughes

Nose packed with ripe plums, violets, chocolate and vanilla. Some attractive, well-rounded, mature notes in the mouth. Attractive, with a light touch of sweet oak. Soft, almost juicy tannins in long, well-rounded finish.

**variety** : Merlot | 100% Merlot

**winery** : Niel Joubert Wines

**winemaker** : Ernie Lecht

**wine of origin** : Coastal

**analysis** : alc : 14.5 % vol   rs : 3.3 g/l   pH : 3.48   ta : 5.7 g/l

**type** : Red   **wooded**

**pack** : Bottle

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**ageing** : Already easy to drink, yet has good potential to develop over four to five years.

**in the vineyard** : Age of vines: 8 years

Slope and aspect: Northern slopes of Simonsberg

Soil: Hutton

Trellis type: 5 wire vertical

Yield: 7.5 tons per hectare

Irrigation: Supplementary drip

Pruning: 2 arms cordon 4 spurs per arm

**about the harvest**: Date: 7th March 2004

Method: Hand harvested

Ripeness: 25.0Â° Balling

**in the cellar** : Skin contact: 14 days

Barrel maturation: 70% French oak barrels 30% tank

